



# Veggie Enchilasnagna

## SERVES

- 21 portions

## INGREDIENTS

- 21 pieces 821WG lasagna rollup
- 3 cups enchilada sauce combined with 3 cups marinara sauce, divided
- 2 cups black beans
- 1 cup cheddar cheese, shredded
- ½ cup scallions, thinly sliced

## PREPARATION

- Keep lasagna frozen until ready to cook
- Spray a standard size hotel pan with non-stick spray
- Mix 3 cups of enchilada sauce with 3 cups of marinara sauce
- Spread 3 cups of sauce mixture evenly across bottom of hotel pan
- Shingle lasagna in the pan 3 x 7
- Portion black beans on top of shingled lasagna
- Cover with remaining 3 cups of sauce mixture
- Top with cheddar cheese
- Cover with aluminum foil
- Bake at 350°F for 40 minutes or until reaching a minimum internal temperature of 165°F for at least 15 seconds in the coldest spot
- Cooking equipment, equipment settings, and kitchen conditions will vary so cooking time may need adjusting
- Cook all food thoroughly to 165°F
- Carefully remove from oven and discard foil
- Garnish with thinly sliced scallions

## CN CONTRIBUTIONS

2 m/ma, 1 oz eq grain, ½ cup veg

## SERVING SUGGESTIONS

Serve with our breadsticks (62101) or garlic knots (62200) to ensure your grain requirements are met

## NUTRITION FACTS PER SERVING\*

Calories 260	Total Fat 6g
Sat Fat 2.5g	Sodium 840mg

\*This is an approximation of the final nutritional data and will vary based on the actual products you choose to use in the recipe

## CHEF TIPS



Cook from frozen



Shingle lasagna

## RECIPE VIDEOS

Instructional videos are available at [www.tastybrandsk12.com/pastabilities](http://www.tastybrandsk12.com/pastabilities)



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